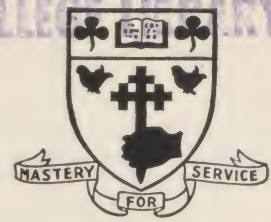


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Beef Cattle Nutrition . . . page 5

December, 1963

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THE MACDONALD LASSIE

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The Macdonald Farm & Home Journal is published by Rod & Gun Publishing Company, also publishers of **Rod & Gun, Au Grand Air, The Baker's Journal, Sporting Goods News and Product News**, 1475 Metcalfe, Montreal, P.Q. Authorized as second class mail by the Post Office Department, Ottawa, and for payment of postage in cash. Price 25 cents per copy. Subscription rates are \$2.00 per year; \$3.50 for two years in Canada, U.S. and Foreign: \$4.00 per year. Address subscription renewals to Macdonald Farm & Home Journal, 1475 Metcalfe, Montreal, P.Q.

macdonald FARM & HOME **journal**

december, 1963

VOLUME 24 NUMBER 12

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December at Macdonald . . .

CHRISTMAS, SNOW, HOLIDAYS, fun and exams . . . that's December at Macdonald. Despite all the rush to get things done before the new year begins, there is a certain tranquility about the campus. It begins about 10:00 p.m. on December 24th. The new snowfall glistens under the campus spotlights. There are few lights on in the buildings. The Ottawa River waters glide by undisturbed. There's a full moon overhead. The peal of a church bell can be heard in the distance. It's Christmas Eve. And inside, in the homes of the staff, preparations are being made for the next day. Some of the foreign students who aren't able to spend Christmas with their families join with members of the staff for the midnight church service and dinner the following day.

It's 10:30 p.m. The moon and trees are casting long shadows on the oval. The church bells remind us again of the reason for Christmas. People are strolling to the service. They stop. They look and then stroll on. They know that the solid brick buildings have seen many such Christmas Eves. They'll see many more. A cedar branch unloads itself of the weight of snow. A grey squirrel makes fast tracks around the corner of the building. It's Christmas. The world seems to know. It's a time for thought and recollection. It's a time for greetings and well-wishes. Ours — from the College and all the people associated with it — our greeting to you, our readers. May this season provide you with happy memories.

National milk marketing board needed

THE NUMBER ONE PROBLEM in Canadian agriculture is still the dairy industry. Conditions have changed very little since the last discussion of the dairy industry in the Journal last winter.

Governments have made minor changes in their dairy policy, farm organizations have talked, committees have met, commissions have been appointed, speeches have been made and yet the dairy industry is still our number one problem.

According to statistics, Eastern Canada farmers supply less dairy produce than is consumed. The surplus areas of Quebec and Prince Edward Island are counteracted by the deficit areas of the remaining Eastern Provinces. The Three Prairie Provinces produce a substantial surplus, of which about four-fifths can be counteracted by the deficit of dairy products in British Columbia.

If one studies the figures on a national basis, one can observe that Canada's surplus dairy products are being produced in Western Canada. Yet in the West, there is less recognition and less discussion about dairy marketing than in the East.

While there may be hours and hours of discussion about what can be done to solve the dairy problem on a provincial basis, these discussions will not bear fruit until the national aspect of the problem is recognized.

The need, then is for a national milk marketing board . . . a board with sufficient government support to make recommendations and to ensure that they are implemented. If a national marketing board were appointed, and if the emphasis in support price could be changed from butter to skim-milk powder and if a more realistic support price could be enacted over a period of five years, then Canada's number one agricultural problem would be less serious than at present.

If a national marketing board for milk does not become a reality, then the only method of policing the market would be to install customs' houses along our provincial borders.

Mark Waldron

BEEF CATTLE NUTRITION . . .

Now And In The Future

Part I of a Two-part Series



The beef Shorthorn is of exceptional value for breeding to improve common or scrub cattle of all kinds.

by Dr. M. A. MacDonald,
Professor of Animal Science,
Macdonald College of
McGill University

BEEF REQUIREMENTS in Canada must increase approximately 60 percent during the period extending from the 1950's to the 1970's. Today's producers are faced with the challenge of developing the most efficient methods of meeting such a demand. Basically, Canadians are meat eaters and beef is the major ingredient of our meat diet. Furthermore, the meat consumption pattern estimates referred to may be low since the average Canadian has changed his dietary habits in the last decade. In September 1962, the Meat Packers Council reported that the per capita consumption of meat has risen from 127.1 pounds in 1951 to 143.1 pounds in 1961; an increase of 16 pounds per person. Beef and pork accounted for 85 percent of the red meat consumption in spite of the fact that pork consumption decreased on a proportional basis.

There is an increasing interest in all phases of beef production in Eastern Canada, particularly in Quebec and the Maritimes. In the East, a traditionally hay, silage and pasture area, new varieties of grain corn, reduced costs of water transportation from the U.S. corn belt, as well as Eastern Canadian availability of mill by-products, proposals to assist in community pasture es-

tablishment, and surplus dairy cattle production, all make beef production an appealing consideration. For example, the number of grade A steers fed and marketed in Quebec increased three-fold in one year. Very recently, the Federal Farm Credit Act was amended so that a farmer who wishes to switch to a beef enterprise may receive financial assistance thus adding further interest in Quebec beef production.

Peculiarities of Ruminant Digestion

It is undoubtedly well known that the stomach divisions of the ruminant are greatly modified permitting the development of sacs in which feed may be soaked and ground before passing on to other portions of the digestive system. It was originally assumed that nothing very much but soaking happened in the rumen but much has been learned by experimentation, particularly in recent years. Basically, there is an active microflora that alters the food a ruminant consumes, thus providing beef cattle and sheep with advantages over other classes of slaughter livestock. This applies particularly to the utilization of crude protein, crude fiber, the vitamins B and minerals.

In the rumen, protein materials are modified so that almost regardless of the quality of the protein in the food of the ruminant, the protein that is eventually passed along for absorption and used by the animal is of good quality. It has been taken apart and assembled under the action of the micro-organisms so that its biological value is raised



Dr. M. A. MacDonald



from an average of 50% to about 80%. Eighty percent is a biological value that is almost as good as milk protein. The modified protein, however, does not get absorbed through the rumen wall but is passed on through the true stomach and through the intestines, where it is absorbed through the same general channels as is protein of our own diets.

The crude fiber, or more properly the cellulose which in the simple stomach animal is hardly digested at all, is broken down in the rumen not to its component sugars but to fatty acids, and these instead of being passed along through the digestive system, are absorbed directly through the walls of the rumen and go into the animal's metabolism via the channels, for fat metabolism instead of those for carbohydrate metabolism.

In addition to the change in the energy-yielding components of foods, the ruminant, through its microflora in the rumen, actually synthesizes the complete set of B vitamins, and thus there is no problem insofar as the original diet of the ruminant is concerned with possible deficiencies of the B vitamins.

The problem of feeding ruminant animals, in this case the feeding of beef animals, is that we must feed the microflora so their by-products will feed the animal. This begins to clarify some of the peculiarities in beef cattle feeding. For example, forage under many conditions is deficient in phosphorus. The deficiency is not serious to the beef animal directly but to the microflora. If the microflora become starved for phosphorus they will not perform their functions efficiently. Thus, a phosphorus deficiency may become serious to beef feeders.

Microflora cannot attack easily forage material which has been lignified.

Lignification comes inevitably with advanced maturity (forages which are cut late). These are slowly digested because the microfloral attack on the cellulose is delayed or prevented by its encrusting lignin. When forage is digested slowly the rumen does not empty rapidly. The end result is that in 24 hours less forage is consumed by the animal than is desirable and lower rates of gain result. These are some of the peculiarities in the nutrition of ruminant animals. In the case of beef cattle forage quality and mineral supplies are of particular importance.

Characteristics of a Good Beef Ration

Beef cattle rations are evaluated using physical, chemical and economic criteria somewhat as presented in the Quebec Feeders Guide and Formulae for Meal Mixtures. They are as follows:

1. **Suitability.** Feeds selected for any animal should injure neither the animal nor the products produced.
2. **Bulkiness.** Cattle may be fed rations carrying considerable bulk but hog rations may be both unproductive and injurious if they contain too much bulk. Bulky rations are poorly digested.
3. **Palatability.** It is not possible to get animals to eat the large amounts of feed necessary for rapid gains if they do not like it. Physical condition of the feed is important. Unwillingness to eat normal quantities of feed may indicate ration imbalance.
4. **Variety.** In non-ruminant rations variety is more important than it is in ruminant rations for reasons suggested previously.
5. **Balance.** In cattle as in all classes of livestock, rations must contain the proper proportions of energy, protein,

vitamins, minerals, etc., necessary to permit efficient production.

6. **Storage.** Freshly ground and mixed feeds should be used to avoid deterioration of nutrients. Storage of ground feeds usually results in reduced palatability.

7. **Cost.** The price per ton of feed is not a sure criterion of economy. It must be measured by the return from its use in terms of production.

8. **Wholesomeness.** Rations, needless to say, must not contain harmful quantities of toxic or injurious substances.

Balanced Rations.

Of all the characteristics listed, the formulation and use of balanced rations has received the greatest attention from both commercial feed manufacturers and those mixing feeds for their own beef cattle feeding operations. Another term for a balanced ration is a nutritionally complete ration. In practice, an attempt is made to produce rations in which the nutritional needs of the animal are completely met *without excess of any nutrient*.

It cannot be said without qualification that it will necessarily pay to feed a balanced ration. For example, if protein supplements become too costly, in relation to the protein contained in basal feeds, it may not pay to completely balance the ration as to protein level, just feed more basal grains. Protein is only one factor and may vary over a fairly wide range in beef rations with no evident effect on animal health. This is not the case with some minerals and vitamins. With these, it is not a matter of the ability of an animal to produce, reproduce or live at all.

The French-Canadian bull "La Gorgondiere Fameux Railleur".



It is worth repeating that it pays to feed balanced rations because:

1. Essential supplements usually cost less than the saving they permit in feed needed for optimum growth or production.
2. Improperly balanced rations lead sooner or later to failure of production, reproduction or life, especially in the young.

Feeding Standards.

Practical feeders are usually guided by "thumb rules" of feeding. These are general guides that apply under average conditions and were derived from trial and error experience or experimentation prior to the establishment of feed-stuffs analytical methods. However, when feeding practice must deviate from average conditions, feeding problems are introduced which are not covered by "thumb rules". This is particularly true in areas where there is a great use of "by-products" for beef feeding.

Fortunately, Feeding Standards have been established following analyses of hundreds if not thousands of well designed experiments. For beef cattle, as with other classes of farm animals, Feeding Standards are tables giving the amounts of a selected group of nutrients which it is believed are required by an average animal in various classes of weight, age, reproductive state, sex, etc., to meet nutritional needs. Applying Feeding Standards rations may be prepared following selection from many ingredients thus producing gains inexpensively.

Pattern Meal Mixtures, Flexible Formulae and Linear Programming.

The balancing of rations for energy, protein, various minerals and vitamins, when the variety of basal feeds, supplements and roughages to consider is large, becomes a very complex statistical calculation. For this reason, some short cuts were devised. The first of these was **Pattern Meal Mixtures**. This is evident because different feedstuffs contain the same kinds of nutrients but in differing amounts and proportions. However, some feeds are for practical purposes sufficiently similar to others to be interchanged in mixtures. In formulating meal these have been grouped in basal feeds and three substitute groups: protein, mineral and vitamin.

An improvement on the Pattern Meal Mixture system was through developing flexible formulae. By the latter system, the formulae indicate not only the sub-groups within which substitutions may be made, but also the maximum and minimum limits of the use of each commonly available feedstuff. Pattern meal mixtures and flexible formulae

are limited in the number of nutrients included for analytical consideration. However, with the increasing availability of complex electronic computers, a large number of ration constituents may be considered very quickly thus making it practical to formulate the least cost of a balanced ration. This method is referred to as linear programming. It is an extension of the Flexible Formulae scheme. The procedure is to provide the computer with the following information:

1. A list of permissible ration ingredients along with their cost, nutrient content, plus the maximum and minimum amounts of each which may be used.
2. A list of the nutrients demanded in the mixture plus the acceptable deviation tolerances.

This method is being used increasingly but it has yet to replace those in the nutrition aspect of Animal Physiology because it cannot be stated that all is needed to be known about the constituents and proportions of a well-balanced ration has been determined. In many portions of Eastern Canada, it is more profitable to sell his home grown grains and buy formulated feeds than to attempt home mixing, supplementation, etc. The trend will increase.

A WINNER — Miss Barbara Russell exhibiting a Grand Champion 4-H steer at Sherbrooke Winter Fair, 1963. This animal was purchased from Macdonald College.



An understanding of nutrition in beef cattle feeding is required to produce top-notch animals such as this.



CHRISTMAS TREES CAN BE GRADED!

Within the past five years, farmers have expressed a keen interest in Christmas Tree grading. Because of this, the staff of the Journal asked Professor Arch Jones of the Department of Woodlot Management, Macdonald College, to bring us up to date on the subject of Christmas Tree grading in Canada. This article is an interview between Professor Jones and Mark Waldron of the Department of Extension. We hope you'll find the information forms the basis for discussion on this topic in your community.

WALDRON: In recent years, we have heard about grading of Christmas Trees. I believe some grading is done in the U.S. and some places here in Canada. Where?

JONES: Well, there's optional grading now available in most of the Eastern Provinces. Ontario and New Brunswick, particularly, have started this because of the demand for better quality trees.

WALDRON: The N.B. people have been working very hard and working out a good set of grades for balsam fir because they have found that it pays off when selling to a foreign buyer — grading certainly helps him come back again because they are assured of the quality they want. Why should we grade Christmas Trees?

JONES: Well, one of the difficulties is that it's like any other object, particularly wood products, it's very variable in density and taper and size and so on. If it isn't graded, sooner or later people who are producing these start taking advantage of the purchaser by trying to unload their poor quality; and this, I think, has reached its peak in the last few years, and has now become a very serious problem with the native grown Christmas Trees.

WALDRON: So, really — grading is simply application of quality-control to the Christmas Tree Industry.

JONES: That's right, and it has been underway in the U.S. now for probably five or six years; and most trees now, that are bought in any quantity, are purchased on a grade basis.

WALDRON: What grades are being used in New Brunswick?

JONES: Well, in N.B. they tried first of all to conform to the U.S. grading system of having a premium, a No. 1 and a No. 2 Tree, but apparently no buyer wanted to purchase a No. 2 Tree, so they decided to name their grades: Select, Fancy and Choice.

WALDRON: Well, this doesn't really say too much, then?

JONES: It doesn't, no.

WALDRON: A poor tree then is called a "Choice" tree?

JONES: They are all good, in other words. But certainly when you start looking at the Select and the Choice Trees, the first and the lowest grade, there certainly is a difference in them. Well, these grades are well-defined and once you know the grading rules, you know that Choice is a No. 2 and a Select is a premium.

WALDRON: But a buyer of Christmas Trees, or a consumer in New York City who buys a Choice Christmas Tree doesn't realize that they are not getting the best Christmas Tree available. They think they have the Choice Tree.

JONES: Well, I think they would probably know this by the fact that the way the grades are worked out; they are listed as Choice or Better; Fancy or Better; or Select; and also by price.

WALDRON: And there would probably be the three grades of trees on the same lot.

JONES: That's right.

WALDRON: Well now, just what goes into each one of these grades? How do they determine what kind of a tree is going to fit into a specific grade?

JONES: Grading is based on the density, and this is the quantity of foliage. If the density is lighter, it is then put into a lower grade.

WALDRON: Who does the gradings?

JONES: The graders selected by the Maritime Lumber Bureau in New Brunswick. These fellows can be trained to grade lumber and so on, and the grading of Christmas Trees. Once they have had some experience, it isn't too difficult.

WALDRON: Is the grading done in the farm yard?

JONES: It is usually done right in the field before they are bundled, so that the fellow has a chance to see all the faces. Grading is based on density, taper, balance, foliage, and minor de-

fects. He has to see the tree stood up, really, to grade, and then it is tagged, right there on the spot.

WALDRON: A tag is put on so it can't be replaced by another tag.

JONES: These are tags supplied by the Maritime Lumber Bureau.

WALDRON: How much does grading cost, and who pays for it?

JONES: The producer pays the cost of grading. Some of the cost is borne by the Maritime Lumber Bureau. It is mostly travelling cost, cost of tags and time. It isn't a big cost. It is a good investment because he is selling a quality product and this is something, I think, that has long been lacking in the Christmas Tree Industry.

WALDRON: Could you see grading of Christmas Trees applied here in the Province of Quebec?

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JONES: Definitely, we should see it, and I hope in due course we will have it done here. The difficulty is to train a body of graders so that they will be available to go during the period when trees are being cut. Trees are being cut now in quantity, and it is a very busy time.

WALDRON: What will happen to most of these trees that are cut in the farmer's pasture. Do you think they will grade "Select"?

JONES: I think not, but one of the things this will encourage will be better shaping and working on the trees by the farmer. Up to now, the farmer has just let the buyers of Christmas Trees go right into his farm and into his pasture, and cut away to their heart's content.

WALDRON: So maybe with grading, the farmers won't be able to sell some of these trees?

JONES: Well, I think possibly. They won't get a blanket price for them in the future, they will get a graded price depending on the quality.

WALDRON: They will probably get more if they produce good trees.

JONES: Right, if they start to do some work on it, there is a good chance the farmer will get a better return. Up to now, he has just been getting a stumpage value for the tree, and this is really pretty low. But he hasn't been spending any time on it. In most cases, he is interested in getting his pasture cleared of Christmas Trees or brush. Any money is just an extra bonus.

WALDRON: What do you see in the Christmas Tree Market this year?

JONES: Well, they tell me it is pretty tough. It's tougher than ever. From what I can see of prices advertised in Ontario, a lot of plantation trees are reaching maturity and we are running into the problem now of 15 or 20 thousand per producer coming ready for sale. I saw an ad today that said 35¢ per tree and up for Scotch Pine. This was unheard of three years ago for Scotch Pine, — \$1.00 was almost the minimum.

WALDRON: Last year you wrote in the Journal, an article, entitled the "Christmas Tree Bonanza". Do you think it is over, now?

JONES: I think so; I think this is proven by last year's results after Christmas. During the Christmas Week, there were a great many trees not sold, and very few people made money selling Christmas Trees. Certainly, there is a continual emphasis on quality now, and I think this is where it is going to be from now on. Like any other farm crop, you have to spend the time and make the effort to produce good material.

WALDRON: So really it's becoming, instead of a cash crop one can harvest a few weeks before Christmas, an industry in itself with quality control.

JONES: It is a real business. And the consumers, also, are becoming educated to quality. This is something, up to now, we have never worried about; but now the consumer preferences are a pretty important part of the Christmas Tree business.



A premium Scotch pine tagged for sale at Richardson Farms, Pontypool, Ont.



Christmas tree orchard of the Ontario Forest Experiment Station at Petawawa testing various type of Scotch pine. None of these trees have been sheared.

These Scotch pine trees are too "leggy" and will require shearing to make good Christmas trees.



CHRISTMAS AT HOME

The many ways of celebrating Christmas around the world are indeed fascinating. To illustrate this, we have asked a number of students at Macdonald College to write us a few lines explaining Christmas at their homes. We are sure you will enjoy reading about it. Here goes:

A. O. Agunsua
Christmas at My Home in Nigeria.

PALM WINE DRINKS AND KOLANUTS—that's our Christmas treat in Nigeria. As in other parts of the world, we attend Mass on Christmas Eve. This is usually followed by rejoicing and partying. We get up late on Christmas Day since bedtime on Christmas Eve is very late. Our dinner features "pounded yams" and as here in Canada, turkey or chicken. In the afternoon, following dinner, we always devote an hour for worship—a Holy Hour on Christmas Day. In the evening—it's outdoors and a picnic as the weather is always warm on Christmas Day.

Roy Locke,
Christmas at My Home in British Honduras.

IN ITS RELIGIOUS ASPECT, Christmas is generally considered by the family as an occasion to be kept in remembrance of the coming of Christ, the Saviour, into the World. Consequently, in addition to the normal everyday home duties, the day would be observed in quiet relaxation, or recreational and devotional activities which may include going to church. Private Scripture reading and meditation, receiving friends or guests, or even visiting friends or relatives, helping the children to make the best use of their toys, or probably just relaxing the hours away in quiet rest while listening to Christmas songs and carols over the radio or from a record player. There would be the usual decorated Christmas tree comprising a large portion of the forest conifer; *Pinus Caribbea*. The Christmas dinner would consist of rice and beans (red kidney) potato salad with green peas, vegetables and one or more different kinds of meat which may be turkey, chicken,

ham, bacon or pork with a dessert of cakes and lemonade of various flavours.

Bernice Prevatt
Christmas at My Home in Trinidad

IN TRINIDAD, we have a very special Christmas dinner. Here's the menu for our meal:—

Crab and Callaloo Soup
Stuffed Turkey (as in Canada)
Pounded Plantain
Boiled Rice
Apples and Grapes
Champagne, Whiskey & Soda, Rum & Ginger.

During Christmas Day, we keep open-house; friends and relatives are dropping in all day. The Eve of Christmas is spent attending Midnight Mass. Afterwards we exchange greetings, open our gifts, read our Christmas cards and sample the home-made bread, boiled ham, cake, ginger beer and sorrel. That's Christmas—at my home in Trinidad, West Indies.

Keith Roache
Christmas at My Home in Jamaica.

BING CROSBY'S RENDITION of "White Christmas" is just as popular in Jamaica as in Canada. The average Jamaican has never heard a sleigh bell or seen the snow but who cares?—it's Christmas. Whether the previous night's celebration is riotous or quiet, Christmas morning communion is a must, usually at 6:00 a.m. After exchanging greetings, it's home for a huge, leisurely breakfast of ham and eggs and the usual rounds of fruits. Ham being imported, is somewhat of a treat. Breakfast finished, visit you must—friends, neighbors, relatives; there is the Christmas drink to be had,—whether it's rum or the milder popular Christmas drink, Sorrel. Christmas dinner is usually at about 1:30 p.m.

and this is a family affair. For some, it's chicken, the favoured, for a minority, turkey. There is usually more than one type of meat anyway. Of course, this is the day for the plum pudding, mother's foremost contribution. After dinner it's time to fetch our presents from the Christmas tree—yes, it's a real one quite often imported from Canada, complete with artificial snow. The rest of the evening is spent entertaining visitors or just quietly sitting around having the occasional drink... that is, if you didn't have too much the night before. Maybe some day, someone will write a song: "I am dreaming of a green Christmas, where the blue waters of the Caribbean lap gently on the shore, and the salt of the sea air clears my head of the night before..."

Jacqueline Gourley
Christmas at My Home in Quebec.

FOR OUR FAMILY, Christmas usually starts the Sunday before, depending on the day that Christmas is on. This is the day that we have our big turkey dinner with all the trimmings, usually inviting a few friends. On Christmas Eve, we all go to a friend's house for a social evening after which we go to midnight mass, and on returning, open our gifts and have a bedtime snack which consists of tortieries and other things. On Christmas Day, my father's family gathers at one of his family's homes—this being a different place each year. There, the younger members of the family open the gifts from their relatives and a buffet supper is had by all. After a few more hours of talking, for we seldom all meet together except at Christmas, we leave, talked out and tired. On New Year's Day we go to my mother's family and follow the same general routine. And so ends our Christmas holiday.

Compiled by T. Pickup of the Information and Research Service,
Quebec Department of Agriculture and Colonization.

This month in the FAMILY FARM Section

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Wet belly bad for mink
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**PHOTOGRAPHS BY
OMER BEAUDOIN**

Five tons of strawberries per acre

In far too many cases in the past, the average yield of strawberries obtained by Quebec growers has been between 3,000 and 4,000 pounds to the acre. In order to dispel the doubts of those to whom the idea of 10,000 pounds per acre may sound like a fairy tale, Mr. C. E. Ste-Marie of the Experimental Farm at l'Assomption cites average yields obtained there from virus-free plants of the varieties Cav-

alier, Redcoat, Guardsman, and Sparkle during the years 1956-60. (See table 1.)

It should be mentioned that these same varieties have also been tried at different places in the districts of Montreal and Trois-Rivières: reports from the growers concerned indicated average yields in 1957 and 1958 ranging between 9,000 and 13,000 pounds of strawberries per acre (depending on variety).

TABLE 1

L'Assomption Experimental Farm

Average yields obtained in 1956-60 from four varieties of strawberries,
in pounds per acre

Year	Cavalier	Redcoat	Guardsman	Sparkle
1956*	4,890*	7,864	8,046	13,708
1957	14,000	14,363	16,698	15,179
1958*	8,628*	14,393	15,765	12,941
1959	10,600	17,690	16,957	14,194
1960	16,430	19,127	18,048	14,314
Average (5 years)	10,910	14,687	15,103	14,067

* The low yields of 1956 and 1958 are attributed to the fact that they were second crops from a single planting. In addition, severe frosts on May 20th and 27th, 1958, reduced the yield of the early variety Cavalier by about 15%.

The earliness of strawberries is also a matter of concern to growers: Mr. Ste-Marie gives figures showing, for each of the four varieties mentioned in table 1, the proportion of the 1957 crop harvested by the 10th of July:

Cavalier (Valentine x Sparkle), early, 98.1%; Redcoat (Sparkle x Valentine), mid-season, 94.8%; Guardsman (Clari-

bel x Sparkle), late, 53.2%; Sparkle (Fairfax x Aberdeen), mid-season to late, 65.2%.

The information given in table 2, showing how profits (or losses) obtained from strawberries may depend on the size of the crop, is also likely to interest commercial growers.

TABLE 2

Profits or losses in relation to yield of strawberries

Yield in tons per acre	1.75	3.00	5.00
Total cost of production*	\$590.00	\$790.00	\$1,064.00
Cost of production per pound	.17	.13	.11
Value of crop per acre as 12¢ a pound	\$420.00	\$720.00	\$1,200.00
Profit or loss per acre	—170.00	—70.00	136.00
Value of crop per acre at 16¢ a pound	\$560.00	\$960.00	\$1,600.00
Profit or loss per acre	—30.00	170.00	536.00
Value of crop per acre at 20¢ a pound	\$700.00	\$1,200.00	\$2,000.00
Profit per acre	—110.00	\$410.00	936.00

* Total cost of production includes tillage, plants, fertilizers, pesticides, picking and other labour, containers irrigation, depreciation, interest, etc.

Note: Estimates are based on information published by the Oregon State College of Agriculture.

Further information showing relation between costs of production, yields, and

profits per acre are given in table 3.
(See page 14)



Broiler Turkeys at Pointe-du-Lac, St-Maurice.

Care of turkeys prior to marketing

Broadly speaking, the marketing of a product interests the producer, the processor, and the consumer. Hence those who play a leading part in production and processing must consider the consumers' needs and preferences, if necessary presenting the product more carefully and attractively and, above all, in greater variety.

What are the responsibilities of the producer in this connection? He must, of course, strive to attain the required quality — though not at any cost; for it is true (even though trite) that "production is economically feasible only if the selling price minus the operating costs leaves a surplus". As a rule, the producer recognizes that his profits depend to some extent on the degree to which he can control costs of production.

Mr. Dominique Gagné of the Québec Department of Agriculture and Colonization points out that the foregoing remarks apply, among other things, to turkeys, and gives the following advice.

The sort of "first aid" that should be given to a turkey-raising enterprise, to begin with, is to make sure that it is organized on a sound footing as regards: floor space, and room at feed hoppers and drinking fountains; adequate heating and ventilation; proper feeding (and, in this connection, a thousand and one precautions to avoid the slightest waste); sanitary premises and equipment; prevention of all forms of the various diseases and troubles connected with the rearing of turkeys. In other words, it is necessary to em-

phasize that high quality and low production cost of what is offered for sale are closely linked with sound management.

Debeaking carried out when the birds are 5 to 6 weeks old (as compared with that done at the age of 2 or 3 months), besides saving effort and trouble, ensures better feathering and hence faster growth. Late feather-picking leads to those blue backs at killing time which result in "C" grades instead of "A", and a price that is lower by 10 to 12 cents a pound in consequence.

Pasturing the birds, with protection from hot summer sun and fall frost, will also result in an increase from the enterprise in the final analysis.

It would pay our poultrymen to feed greenstuff — fresh young growth of oats or alfalfa — provided that the birds do not have at the same time continual access to a complete ration. Such a practice would eliminate most of those cases of crooked feet and deformed breast-bone which, in any case, almost always prevent the survival of the afflicted birds.

The turkey range should be changed every year and it should be situated on well-drained land.

It is scarcely necessary to say that an adequate supply of drinking water is an aid to profitable turkey raising. Turkeys like their water as cold as possible: if the source is far from the pasture, the pipe through which it is brought to them should be buried in the ground. Moreover if the water comes from an abundant source, it would be to the poultryman's interest to let it run continuously.

The turkey raiser who thinks of his pocket will not neglect to provide his flock with roosts. These are all the more necessary if the birds are not going to be killed till late in the fall. There should be enough of them, and they should not be more than two feet above the ground. From three months of age onwards, many male birds die prematurely as a result of internal bleeding indirectly caused by roosts that are too high. For this reason, the birds should receive regularly a preventive ration of "K" vitamins, which are a coagulant factor. All the precautions necessary to prevent losses caused by erysipelas (generally among mature birds) should also be observed: this will involve avoiding all contact between turkeys and pigs, whether from too close proximity, use of sacks that have not been disinfected, on transport in infected vehicles.

Finally, in view of the increasing widespread tendency to shorten the period of rearing more and more, those who raise bronze turkeys owe it to themselves to pay more attention to the growth of young feathers. In other words, they should make sure that the stubs have emerged well before the birds are sent to the abattoir: otherwise dark marks will show beneath the skin following slaughter, unless plucking is done carefully by hand. Birds whose appearance is marred in this way will receive lower grades. The practice of early marketing may nevertheless be justified by the fact that the poultryman thereby saves some of the expense of putting fat on the birds.

The proper application of all these principles, combined with balanced

(Continued on page 14)

This page supplied in the interests of the Family Farm by the Quebec Department of Agriculture and Colonization.

A labour saving method of spreading lime. The lime is transported from the quarry and spread by a specially adapted truck. All that R. Lambert of Ste-Agathe had to do was to 'phone the local cooperative, and of course, pay the bill.



Subsidy for the use of fertilizer

Mr. Alcide Courcy announces that, during the fiscal year 1962-63, the Quebec Department of Agriculture and Colonization has paid a total of \$2,930,000 to 53,448 farmers in grants for the purchase of commercial fertilizer. This subsidy, which is offered to all farmers operating agricultural establishments of not less than ten arpents, amounts to 30% of the cost of the fertilizer, up to a maximum grant of \$100 per farmer per year.

The payment of this subsidy and the publicity designed to promote the use of commercial fertilizers have largely contributed to their more generous use on Quebec farms, observes Mr. Courcy. This aid, from which more than half the farmers in the Province now benefit, has already rendered immense services and will continue to do so this year. It is expected that the use of commercial fertilizer will continue to increase in Quebec, and that more and more farmers will benefit from the advantages offered by this measure to increase the fertility of their land.

Subsidy for the use of agricultural lime

Thanks to an agreement between the Province and the Government of Canada, the farmers of Quebec also benefit by generous encouragement for the treatment of their land with lime. They received over three million dollars under this agreement during the

AID FOR USE OF FERTILIZER AND LIME AND TRANSPORT OF LIVESTOCK

fiscal year 1962-63, the Quebec Department of Agriculture and Colonization contributing nearly one and one third millions of this total. One third of the money spent on this subsidy was for the purchase of lime, and two thirds for its transportation by rail and road.

Our farmers are coming more and more to realize the importance of using limestone to neutralize the acidity of their soil and thereby to increase its fertility. For the second year in succession there has been a remarkable increase in the quantity of calcareous amendments used on Quebec farms. This quantity has now reached nearly one million tons annually, as compared with only 300,000 tons in 1958. Nevertheless the amount applied is still inadequate because, in view of the geological formation of Quebec soils, it is generally essential to use lime in order to obtain good crops.

Subsidy for the transport of livestock

The Quebec Minister of Agriculture and Colonization, further announces that, during the year ending on the 31st of March 1963, the sum of \$262,844 was paid to farmers in districts remote from slaughtering centres, in the form of aid for the transport of live animals to abattoirs. The effect of this subsidy is to bring eco-

nomically underprivileged regions closer to markets, in a financial sense, and to facilitate the sale of their livestock products and promote animal husbandry.

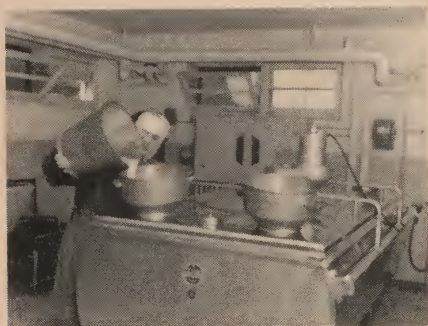
For the purposes of this subsidy, the counties benefitting from it are allotted to four zones. Zone 2, comprising the counties of Matane, Matapédia, Rimouski, Rivière-du-Loup, and Témiscouata, qualified for the biggest share, \$115,152. Zone 3, comprising Bonaventure, Gaspé North, Gaspé South, Duplessis, Saguenay, the Magdalen Islands, Abitibi East, Abitibi West, Rouyn-Noranda, and Témiskaming received \$89,968, and the other two zones*, respectively \$38,945 and \$18,968.

The measure appears to be achieving its aims since the 209,238 head of livestock subsidized represent an increase of 10% over the previous year's total (1961-62).

Payment of the subsidy is made through the agency of the abattoirs. Mr. Courcy wishes to thank these establishments for their kind assistance in the application of this measure for the benefit of thousands of farmers.

* Zone 1, comprising the counties of Charlevoix, Kamouraska, Labelle and L'Islet; and Zone 4, comprising the counties of Gatineau, Papineau and Pontiac.

CHANGES IN REGULATIONS CONCERNING PAYMENT FOR MILK AND CREAM



The old regulations governing payment to farmers for milk and cream were drawn up several years ago. Since then, conditions in the dairy industry have changed considerably. We have seen, for example: the introduction of the bulk cooler on the farm, and of collection and delivery to the dairy by tank truck; increase in the size and capacity of plants handling dairy products, and better training of the technicians who operate them; a decrease, resulting from these innovations, in personal contacts between the farmer and the manager of the dairy; and general recognition of the importance of quality and of the need to keep records concerning quality for the benefit of the farmer, the dairy manager, and the dairy inspector.

In consequence of these changes and with a view to protecting dairy farmers and increasing the efficiency of the plants and factories that handle their

products, the Minister of Agriculture and Colonization of Quebec has decided to amend the aforesaid regulations.

The new regulations are designed to improve relations between those who operate dairy establishments and those who supply them with milk and cream, and it would be in the interest of all concerned to read and understand them.

Besides describing precisely how samples of milk and cream are to be taken and preserved and how the percentage of fat in them is to be gauged, and the conditions under which such tests are to be carried out for the purpose of determining the price to be paid for the product, the new regulations also deal with such matters as time and frequency of payment; detailed statements to producers regarding quantities, categories, prices, deductions, etc., which must accompany payments; lists to be sent to the Department of Agriculture and Colonization by milk dealers showing names of their producer-suppliers, and prompt notification of changes therein; written notice of reasons for refusal to accept deliveries of milk and cream; stipulations regarding type and condition of milk tanks; rights of producer-suppliers as regards obtaining reports of tests and demanding repetition of tests; and verification of tests by inspectors.

RECLAIMED BOGS FOR VEGETABLE CROPS

Good vegetable crops can be grown on reclaimed acid dome peat bogs, but it takes time and know-how to get the best results.

That's the word from the Canada Department of Agriculture whose scientists have been experimenting for some time with reclaimed peat bogs and marshlands at several Ontario and Quebec centres.

Their experiments, carried out at Ste-Blaise and Ste-Clothilde de Chateauguay in Quebec and at Alfred, Ontario, prove that such lands, when properly drained and treated, are well suited for production of leafy and other types of vegetables. It can take up to five years of hard work to restore peat bogs to the point where peak production is possible. But good crops of potatoes and onions can be raised in the first year after the land has been reclaimed.

Canada, according to the CDA, has an estimated 500,000 square miles of organic soils in the form of marshland, muck, peat, and muskey. Farmers across the country are showing more and more interest in reclamation of this land for agricultural purposes. Only bogs that can be easily cleared and drained and are adaptable to mechanized truck farming should be reclaimed for growing crops. Care must be taken not to overdrain a bog.

Because most bogs are strongly acid, adequate liming must be carried out. Agricultural limestone is most commonly used for this purpose but hydrated lime can be used to correct soil acidity. The soil of a raw bog also contains a large amount of nitrogen unavailable to plants: nitrogen must therefore be added during the first two years at the rate of 100-150 pounds per acre.

Weeds are not a serious problem for the first few years after acid dome bogs have been reclaimed. But, because plants grown on organic soils have tender foliage, diseases must be carefully controlled.

An informative, illustrated booklet entitled "Reclaiming Acid Dome Peat Bogs for Agricultural Use" has been prepared by the Canada Department of Agriculture and is available free of charge. Farmers requiring additional information on the subject should write to the Information Division, Canada Department of Agriculture, Ottawa, Ontario, for the booklet.

to which attention should be paid by those raising turkeys for marketing. It is not enough to offer a fine product: it is necessary to offer a fine product whose cost of production has been reduced to the maximum possible extent: therein lies economic success.

STRAWBERRIES (Continued)

TABLE 3

Cost of Producing Strawberries and Profits per Acre (1951-53) (Published by the Agricultural Economics Division of the Ontario Department of Agriculture)

Average yield of 76 growers: —4946 quarts per acre

Average cost of production per acre: — \$719 (not including cost of crates & baskets)

Average profit per acre. — \$317

Yields of less than 3000 quarts per acre resulted in a loss to the grower.

Yields of 4000 to 5000 quarts per acre brought an average net return of \$269 per acre to the grower.

Yields of 8000 quarts or more per acre brought an average net return of \$1080 per acre to the grower.

(From an article in "Agriculture" (Montreal) Vol. XVIII No. 4, by C. E. Ste-Marie)

CARE OF TURKEYS

(Continued)

feeding, should enable the poultryman to deliver to the packing plant the greatest possible percentage of the turkeys he starts to raise. Moreover, the condition and quality of the birds being excellent, it will be up to the abattoir to improve the product still further by the most careful processing.

Mr. Gagné considers that the foregoing are among the essential points

This page supplied in the interests of the Family Farm by the Quebec Department of Agriculture and Colonization.

ARDA SURVEYS BEGUN

Pilot Regions named in Seven Provinces

Seven provinces have now established pilot rural development research regions under the federal Agricultural Rehabilitation and Development Act, the ARDA administration reports.

A variety of research projects related to rural development will be carried out in the pilot areas, with the Canadian government paying the full cost.

Pilot areas, by province, are: Census Division 16 in the Meadow Lake district in Saskatchewan; Interlake region in Manitoba; the Lower St. Lawrence-Gaspé area in Quebec; Prince County and parts of Queens County in Prince Edward Island; Gloucester and sections of Northumberland and Restigouche counties in New Brunswick; Guysborough, Antigonish, Cumberland, Pictou counties and part of Colchester County in Nova Scotia.

The seventh province is Newfoundland where a number of research projects are under way in various areas.

"The research that is being done in these regions" says ARDA's chief of rural development, Mr. J. B. Lanctot, "aims to collect existing socio-economic data and facts which affect the people of these regions, and to discover the most suitable methods for carrying out rural development in each province.

"The results of this research will also provide each pilot area with integrated development plans and information for action projects and programs."

Rural development projects are designed to bolster income and employment opportunities and spur the economy of rural areas. Normally, costs of rural development projects are shared equally by federal and provincial governments.

(From "Farm News", Ottawa, No. 1060.)

WET BELLY BAD FOR MINK

Mink ranchers should play it safe with the animals' feed to prevent an outbreak of "wet-belly", a disease that can seriously affect the value of the pelts.

Extra precautions are needed when feed containing entrails is used, says Dr. C. K. Gunn of Canada Department of Agriculture's experimental fur ranch at Summerside, Prince Edward Island.

Wet-belly disease, which as a rule affects only kit males, is caused by deadly bacteria contained in fecal matter left in the entrails, explains the researcher.

The disease results in wet, matted fur on the underside of the body and heavy pigmentation of the underlying skin. When tanned, the fur in the pigmented area falls out readily, affecting the value of the pelt adversely.

Wet-belly is the cause of the greatest economic losses in the mink ranching industry today, Dr. Gunn notes.

Recommended precautionary measures involve cleanliness, sanitation and sterilization. They are:

1. Clean and sterilize (with live steam, if possible) the pens before placing young mink in them.

2. If raw chicken waste, whole raw fish or tripe are used as feed, be sure they are free from fecal matter; were frozen immediately after killing and kept frozen at a low temperature; boiled for two hours before feeding, or alternately, are fed only in small quantities from October 1st to pelting date.

3. In order to avoid lowering the animals' resistance to the disease, keep pens and nest boxes well bedded and dry and the mink sheltered from autumn rains and cold nights.

(From Farm News No. 1059; Canada Department of Agriculture)

COMMUNITY PASTURE IN ABITIBI WEST

Mr. Courcy takes pleasure in announcing that the Quebec Department of Agriculture and Colonization will shortly begin to prepare a community pasture in Abitibi West. This pasture, which is to be established at Ste-Anne-de-Roquemaure, will be the first of its kind in Quebec and is designed to satisfy the very legitimate desires of the farmers of Ste-Anne for a broad expanse of pasturage for their herds.

The pioneers who settled this corner of Abitibi were a hardy and very enterprising band of yeoman farmers. Ste-Anne-de-Roquemaure, founded twenty-five years ago, is still a farming community and now has a population of 1190. Of the 166 families, 150 own farms. However, under present farm-marketing conditions it is necessary for a farmer to possess a fairly large herd, and most of the farms in the district are too small for profitable animal husbandry. There is thus an urgent need for the creation of a common pasture at Ste-Anne-de-Roquemaure to which all the local farmers may take part of their herds to graze (on certain conditions) — that is to say, if the parish is to continue its agricultural progress.

The community pasture will cover 500 acres and will be located in range in the country of Hébécourt where some land has already been cleared. Mr. Courcy considers it important that full and deliberate advantage shall be taken of abandoned lots of land where there are already considerable acreages that can easily be cultivated. This community-pasture project is the object of a federal-provincial agreement under the provisions of ARDA: it will be carried out at a cost of approximately \$77,000. The work will be spread out over the coming three years.

TRANSFERS OF AGRONOMES

The Minister of Agriculture and Colonization announces the following alterations in the list of county agronomes and assistant agronomes. These changes have been made with a view to ensuring better service to farmers and in order to provide help for some agronomes who have too much to do, and will take effect immediately.

Mr. P. E. Desjardins, official agronome at Ville-Marie, Temiskaming, is to take charge in the county of Drummond, where he replaces Mr. J. B. Sirois who has been made a regional inspector.

Mr. E. A. Tittley, formerly at Fort Coulonge, Pontiac county, is to take charge

in the agronome's office of Hull and South Gatineau.

Mr. Roland Leblanc, specialist agronome in animal husbandry, of Rimouski, now becomes the agronome at Montmagny.

Mr. Paul Plourde, hitherto assistant agronome at Rimouski is now to be the official agronome of that county, in the place of the late Mr. Arthur Rioux.

Mr. J. W. Chamberland is retiring. His position as agronome of Matane East at Mont-Joli is being taken over temporarily by Mr. Edmond Couture of Rimouski, specialist agronome in Field Crops.

Mr. Marc Parent, formerly assistant at

Macamic is to be assistant agronome at La Sarre.

Mr. Roland Comeau, assistant agronome at New Carlisle, temporarily replaces Mr. Z. Bélanger, the agronome at Gaspé, who is at present incapacitated by illness.

Mr. Vital Landry, lately assistant agronome at Matane, is being transferred to a similar position at Val-Brillant, Matapédia.

This page supplied in the interests of the Family Farm by the Quebec Department of Agriculture and Colonization.



The Better Impulse

NEWS AND VIEWS OF THE
WOMEN'S INSTITUTES OF QUEBEC



CHRISTMAS MESSAGE FROM THE PRESIDENT

Once again we approach the lovely Christmas season, the time of year when the spirit of kinship draws us all close to our own folk. We are reminded of the message that the angels sang "Peace on earth, goodwill to men."

Let us not forget our fellow members across the seas in ACWW. WI members are ever mindful of the needs of the lonely and the sick in their own communities and I know you will be busy doing your best for them at this festive season. May the peace and blessings of Christmas remain with you all throughout the coming New Year.

Dorothy Ellard

FROM THE OFFICE

We hope that all Branches will do their best to send in photographs of their activities. When sending prints however, try to send enlargements wherever possible. Failing that, just send along the negatives.

QWI ANNUAL AWARDS

At the College Assembly, Oct. 23, the QWI annual awards were presented by Mrs. J. Ossington, 1st Vice-President, to the following students:

Frederica Campbell Macfarlane — Joan M. Glover, Howick. Miss Glover after one year of the Household Science course has transferred to a nursing course.

Mrs. Alfred Watt — Jacqueline G. Gourley, Howick. Miss Gourley is in 3rd year, Household Science, Macdonald College.

Diploma Course in Agriculture — H. Robert Hallam, Town of Mt. Royal. Mr. Hallam is in 2nd year Diploma Course.

Congratulations and best wishes to all.

COUNTY PROJECTS

Brome has adopted a destitute foreign child — with each branch contributing support each month. Sherbrooke: All branches donated funds to school for retarded children. Donations to Unesco Gift Coupon #367 have been sent by Aylmer East, Gore, Granby Hill, Melbourne Ridge and Way's Mills.

Gaspé: Gaspé County WI's are pleased to announce that two new branches

have been formed recently. Mrs. Victor Baird, County President, and Mrs. A. Wells QWI technician, met with the ladies of Douglastown on Sept. 18 and with the ladies of Murdochville on Sept. 26. The Douglastown group have chosen Mrs. Norbert Bolduc for their first president and Murdochville will

get started under the leadership of Mrs. Donald Davis. The best of luck to these two new branches! The Gaspé WI's also sponsored a very successful sewing course with various outfits completed under the excellent guidance of Mrs. Wells. A social evening was held at the close of the course.

THE MONTH WITH THE W.I.

ARGENTEUIL : ARUNDEL reports a demonstration by Denis Dermain, lately of "Charles of the Ritz" in New York, now residing in Morin Heights, who illustrated the latest and most simple hair styles, using members as models. He answered questions on hair care, dyeing, tinting. **BROWNSBURG** entertained another branch. October "Cheese Month" was stressed. Senior citizens were taken on a scenic country drive, returned to hall to enjoy games and refreshments. **DALESVILLE-LOUISA** were shown films and heard travelogue on Paris, Egypt, Bethlehem, Jerusalem and other places. **FRONTIER** had talk and slides on Wild Flowers of Argenteuil, given by Dr. Rigby; held contest on Know your Nursery Rhymes. **JERUSALEM-BETHANY** heard humorous readings. **LAKEFIELD** roll call was a first-aid hint. County President reported on Provincial Convention, books collected for West Indies, and planning for Spring Fair begun. **PIONEER** had films of fences back to pioneer ones, up to modern present day fences. Catered to 4 H Club at Lachute Fair Grounds. **UPPER LACHUTE EAST** catered a wedding, held a Military Whist. Mrs. Wilson, Branch Treasurer was presented with FWIC pin as she left for her new home in B.C.

BROME: Branches considering adoption of a needy child. **ABERCORN** heard the History of the QWI, read by Publicity Convener, with roll call on how to make the public more aware of the W.I. **AUSTIN** welcomed two new members, heard the report of the Library Project Committee, and report of Semi-Annual. **KNOWLTON'S LANDING** entertained the County President and Secretary, and Presidents from two other branches. **SOUTH BOLTON** entertained the same visitors, heard of history of the W.I.

CHATEAUGUAY - HUNTINGDON:



David Spencer testing his cake, which won him First Prize at the School Fair sponsored by Waterloo-Warden W.I.

AUBREY-RIVERFIELD catered for 4 H Field Day, collected jams and jellies for local nursing home, collected Cottons for Cancer, held a spelling bee and a quiz on Canada. **DEWITVILLE, DUNDEE** and **HUNTINGDON** with the Huntingdon Home and School Association held a school fair and hobby show which was an outstanding success climaxed by an evening of dancing and refreshments. **DUNDEE** entertained County President, Mrs. Middlemiss, quiz on WI., and exchanged recipes for squares. **FRANKLIN CENTRE** heard Mr H Gordon Green speaking on "English in Schools To-day". Life Membership presented to Mrs. Mildred Blair. Sponsoring sewing and knitting classes, and supplying sewing machines, for Grades 8 and 9 students. **HEMINGFORD** saw Dupont films on textiles and what to look for when purchasing same; books collected, memorial silence observed in memory of the late Mrs. Donald Orr, outstanding member and one-time Secretary of Provincial W.I. **HOWICK:** Miss Isabel Frith showed slides of flowers and plants, spoke on Horticulture; also slides of Quebec scenery; two \$25.00

scholarships awarded to students in Howick High School; roll call was UNICEF donation. HUNTINGDON saw slides on Florida shown by Mr. C. Oney; quilt blocks made; UNICEF Christmas cards ordered. ORMS-TOWN: Mrs. Jas. Winter gave talk accompanied by slides, of her trip to England and the Continent.

COMPTON: BROOKBURY entertained County President, filled a "Share-a-Loaf", card. BURY had a quiz on QWI Handbook, with Mrs. G. Parsons as winner. Donation to Historical Society. CANTERBURY entertained County Semi-Annual; gave a baby shower, made quilt blocks, quiz on current events, donated to Historical Society and County Bursary. COOK-SHIRE held a successful school fair, donations given to High School prizes, cancer fund, Maplemount Home for Children and the Legion. EAST ANGUS held a successful paper drive, started a French course, and gave a gift to a member leaving for England. EAST CLIFTON had a word quiz, with a roll call to name a township of Compton County. SCOTSTOWN entertained teachers and East Angus branch. A member who visited England, Scotland and Paris showed slides of her trip.

GASPE: More new members in Gaspé — as well as the two new branches of Douglastown and Murdochville, YORK welcomed six new members; held a very interesting and instructive sewing course taught by Mrs. Wells, and a demonstration by Singer Sewing Machine agent. The Annual County Fair was held in York with a large number of exhibits: 14 of our members showed 208 entries. The Fair drew a large number of spectators. WAKEHAM gave prizes to children for their gardens. Useful articles were collected and donated to school lunchroom.

GATINEAU: AYLMEER EAST held a contest on "Miniature Floral Arrangements", with 1st prize won by Mrs. G.H. Holmes, 2nd by Mrs. C. A. MacKenzie. Remembrance Day Poppies bought for each school child. EARDLEY: Items from Provincial Convention, and QWI President's questionnaire discussed. Floral arrangements were demonstrated by Mr. Ira Merrifield, including a basket of gladioli and a centrepiece of marigolds. Books collected for overseas project. RUPERT: organized UNICEF Halloween collection and plan a party for the children participating. Roll Call told of a Good Thing to Know about Another Organization. WAKEFIELD: assisted by local Hospital Auxiliaries raised \$1,100 at Annual Garden Party for Gatineau Memorial Hospital. WRIGHT: Mr. Ralph Baker of Maniwaki, head of Social Service Work in that district, spoke on

work done in recent years, and the need for it; UNICEF cards ordered.

LAKE OF TWO MOUNTAINS: OKA — the new branch we welcomed in September heard Mrs. Harry Oke speak on the WI, its motto and goals, and of the duties of committees, conveners and officers. A question and answer session on agriculture covered topics such as Fall Gardening, Bulb Planting, and House plants. Mrs. Anita Kuchette led a discussion on an article entitled "Ten Ways We Spoil our Children". The branch looks forward with anticipation to a busy and rewarding year.

MEGANTIC: INVERNESS heard a talk on Education by their Education Convener; discussed a scholarship, and the sale of a quilt; slide showing planned to raise money for Christmas Sunshine baskets. KINNEAR'S MILLS planned a card party, and the sale of a quilt. Cottons for Cancer collected.

MISSISQUOI: COWANSVILLE plans an open meeting, where Mrs. A. Dryden who attended Leadership Course will give a demonstration on the making of lampshades; heard report of Semi-Annual County meeting. This branch is happy to know that plans to adopt a child have been completed, and the child is Vernice Jeffers of St Kitts, B.W.I. Paper on publicity written by Mrs. I. Pearl, was read by Mrs. G. Phelps. DUNHAM heard a paper on Certain Rights for Women by their Citizenship Convener, with the roll call, an outstanding news item; made plans for Christmas Sale and Tea, arranged UNICEF Pick-up, and ordered UNICEF cards. FORDYCE welcomed a new member, held a quiz on the QWI, sent in Pennies for Friendship, and orders for cards; heard articles on "The OWI Service Fund" and What is the future of Women's Clubs.

QUEBEC: VALCARTIER held a most successful School Fair, to which the branch gave \$153 in prizes; members of the School Fair Committee are now giving instruction in sewing, knitting and embroidery to school girls; Sheriff-Salada tokens collected; Education Convener, Mrs. H. Banning, read "Safety Rules in the Home"; two contests, held, one in spelling, one on making the most words from the word "Education", winners being Mrs. Willard Goodfellow, Mrs. N. Cleyndert and Mrs. J. Hicks. Different members make weekly visits, and take home cooking to sick person in the community; Card party planned.

RICHMOND: CLEVELAND plan a Book and Magazine sale, money to go to Pennies for Friendship; entertained their husbands and children at a supper and party, with gifts for the children. GORE had a demonstration on making fancy sandwiches by Mrs. Merrill Fraser; contest on "our favourite cookies"

won by Mrs. Myrlen Griffith; donations made to County Funds and to UNICEF. MELBOURNE RIDGE presented its grandmothers with a cor-sage; for roll call members gave an account of their wedding, with pictures; with their husbands, toured Lowney's Chocolate Factory in Sherbrooke; donations to County Funds, and to UNICEF; arranged catering for two banquets to be held shortly. RICHMOND HILL held a successful Chicken Pie Supper; sale of quilt brought in funds, and more quilting planned; school prizes for spelling in Grade 3 given; held true-or-false contests on Bugs and Mustaches; entertained another branch. RICHMOND YOUNG WOMEN held a UNICEF social evening, donated to Quebec Service Fund. SHIPTON held contest on the best hat made from kitchen utensils, with 1st prize to Mrs. K. Galleys, and 2nd to Mrs. A. Paige. Christmas Stockings sent in, card party held. SPOONER POND held quiz on prominent persons in ACWW, FWIC, QWI and in political and educational work, with prize won by Mrs. John Walker; roll call-read an interesting newspaper item. Children's Fair held; Get-well cards sent, and a gift to member's small son who underwent surgery. SHEFFORD: GRANBY HILL entertained County Semi-Annual; sent box of articles to Gift Shop at Verdun Protestant Hospital; Safety Hints for Senior Citizens read; a special Memorial Service was held at St. John's Church, West Shefford when an Order of Service Book was dedicated in loving memory of Mrs. Edith Irma Neil, a charter and life member of this branch. WATER-LOO-WARDEN put on a skit at County Semi-Annual; sponsored a school fair, at which they held a cooking and apron sale.

SHERBROOKE: All branches heard good reports of County Semi-Annual. ASCOT voted a donation to local park commission; held an auction of handicrafts; BELVIDERE held a quiz on flowers, gave donation to Lennoxville Park Commission, and to school prizes. LENNOXVILLE saw a film on Bishop's College School Cadets Field Day, by Mr. H. Wright, heard an article on farming in Uganda by Mrs. Wright. Mrs. L. B. Pearce spoke on Upper Canada Village and Stoney Creek; donation made to Lennoxville Park Commission, and \$15 to school prizes. MILBY heard talk and held discussion on QWI Service Fund; visited Wallace Brothers Silversmiths, Cookshire, and Maplemount Children's Home; held a begonia contest; catered for a wedding; sold lunch at an auction; donated to Adelaide Hoodless Home Fund.

STANSTEAD: AYER'S CLIFF entertained teachers, and Way's Mills and

(Continued on page 19)

THE OLD BRICK SCHOOLHOUSE OF STANSTEAD NORTH

by Georgiana Brown

"STILL SITS THE SCHOOLHOUSE by the road" says the poem by Whittier. This old building was built about 1819, and was in continual use until 1929, when this district No. 26 was consolidated with Stanstead College.

It was first called "The Mansur School". At a meeting of the Historical Society in 1943, a reporter from the Sherbrooke Record wrote, "The old brick schoolhouse is still the original building, and contains the same desks and seats it did when first built way back in the early 1800's. It was one of the first schools in Stanstead County. Resplendent in its original setting, with a profusion of bright summer flowers among the display of antique pieces belonging to the W.I., the school looks out over bright green hills with the gold of wheat and barley mingled with the standing hay of nearby farms forming a remarkable contrast to its original vista midst the rough clearings of the early settlers of that day."

These old schools were the gathering places of singing schools, spelling bees and parties. Opposite the school was a large Union Church, built in 1816. The corner was then known as "The Centre", but the only building now standing is the schoolhouse. A group used the school from 1826 to 1829 for church services, while their new church was being built in Stanstead.

From notes in old papers of the years of long ago, when this old school was in use: The inspector and men whose names are mentioned certainly had the care and supervision of the Red Brick Schoolhouse, along with others named in letters.

A letter to Capt. John Brown, dated 1829, from James C. Peasley noted the building of many new schools, and called a meeting at Ruiter's Corner to obtain a bond from Dr. Parker, for the schools at Martin's Hills, The Plain & Caswelborough. He says, "The necessity of having some title I presume you are convinced, as without, would it not look like trifling with our signature and our office to certify that we have neither paid a cent or received a title. I shall expect to see you with a statement of the summer schools in your quarter." (Old letter)

Capt. John replied to this letter with a statement in legal terms so that they need not pay a notary. A description

of the said schools and of one in particular, the Gales School, which he said cost £42-10s. made of wood, stove and pipe included.

An official letter to Capt. John Brown, from Castle St. Lewis, Quebec, dated August 10, 1829, states that "His Excellency, Sir James Kempt, has instructed C. Yorke Esq. Sec. for the province, to send warrants for the payment of allowances to schools." But he adds, "I am to inform you that there are no gov. allowances for schools which did not comply with regulations."

"It now appears that there are 20 schools under your direction."

Extract from letter from
C. Yorke, Secretary:
Castle St. Lewis.
Quebec, Aug. 10, 1829.

His Excellency therefore deems it indispensably necessary to call your immediate attention to the subject, with a view to steps being adopted to CONSOLIDATE some of them and thereby reduce the number. It is very much his Excellency's desire to put the most liberal construction on the Act under which these schools are established and to place the means of instruction within the reach of all persons but it is quite obvious that the establishment of such a number of schools in one district in the township of STANSTEAD, must entirely defeat the act and if an equal number were established in every division of the country of the same extent, the funds of the province would be insufficient to pay the allowances. His Excellency desires me to observe that you will see the necessity of uniting into one, two, or more of the schools under your direction, which, with some attention on your part, and the exercise of strict impartiality, His Excellency hopes may be accomplished without any particular inconvenience to any part of the inhabitants.

I have the honour to be

Gentlemen,

Your most obedient humble servant,
C. YORKE
Secretary

Books were few and of British or New England printing. One, a grammar, dated 1814, was printed in Keene, N.H. Hannah Bodwell's name is inside and Betsy Brown added a new cloth cover and a sheet of her writing. Two old readers, one by Lindley Murray, were published in Montpelier in 1823, another by B. D. Emerson, published in Claremont, N.H. in 1840.



A treasured volume is a Canadian Reader by M. Randall, Stanstead L.C. and printed by Walton and Gaylord in 1834. The frontispiece has recommendations from noted educationalists of this area. R. Spalding, Precep. Stanstead Sem. (1833). Zadock Thompson, Hatley Acad. Hon. E. Peck, M. P. Rev. Wm. Squire, Ichabod Smith, John Grannis, trustee, Charleston Acad. (Hatley), Dr. James Lull of Georgeville, and from S. H. Dickerson, editor of the British Colonist in Stanstead.

Inspector M. Childs wrote in a school register of 1854 — This school I visited in 1854. Our own school books should be used. They are to be bought in Sherbrooke or Montreal and are called the National School Books, costing less than those now in use. (Old Journal)

In the register of another school of 1853, Insp. Childs wrote — The studies ought to be altered. The teacher will teach mental arith. to all her pupils and to all 10 years old and upwards, grammar, arith. and writing and the outlines of geography, but not any civil or political divisions.

That teacher had 23 pupils, ages 6 to 18 years.

A printed paper containing "Extracts from the Act" par. 3 notes — Every schoolmaster or mistress shall once in every six months hold at his or her schoolhouse a public examination of the pupils under his or her care ... and shall cause at least one week's notice of such examination to be posted.

ed at the door of the church (where there is none) then at the most public and frequented places in the Parish, Seignior or Township.

Here is one such notice dated Sept. 8, 1835, and signed John Brown:

NOTICE

This is to Notify all the Heads of Familys Residing in the school District No. 19 in the Township of Stanstead that a Public Examination of the scholars will be held at the aforesaid schoolhouse No. 19 on Tuesday Sept. 8th, 1835. at 2 O'Clock P.M. Agreeable to the Elementary Act.

John Brown

Stanstead Sept. 1st, 1835

(P.S. Punctual Attendance is Requested)

One final note from the long past school events.—A printed form for visitors has this—"Having examined the Journal and minute book and the certificate of qualification of the teacher and having examined the teacher out of the presence of the scholars, and the scholars themselves, we believe that the said school is properly conducted, the teacher duly qualified and the children exemplary in their behaviour and we recommend ..."

In 1949 Mrs. W. Abbott made a list of the names of some 59 of the teachers of former years in this school. This list is framed and hangs on the rear wall. Stanstead Academy and Charleston Academy (Hatley) must have supplied many of these early teachers with their training.

Salaries were of course in line with other prices of the times. An old receipt, dated 1853, shows that Ann B. Brainerd received \$8.55 of government money for the summer term. In 1899 the salary was \$16.00 per month for a six months term. Four months in autumn and two in the spring. In 1929 the pay was \$38.00 and three quarters of the pupils were French in that year.

In 1928 consolidation with Stanstead College was arranged and the Brick School was no longer in use. At this time, the Women's Institute was granted the use and care of the building, by the School Board. Funds were solicited from old pupils and friends. The men and women of the neighbourhood held working bees, the inside was redecorated, the grounds were arranged, stones drawn in and a fine wall was built. A plaque with dates 1819-1929 was set in the wall. The kitchen was equipped and in use by 1930. It was wired for electricity at a later date. The W.I. have made excellent use of the place; regular meetings are held, as well as teas, dinners and county meetings.

The Stanstead Historical Society held their organizational meeting here in 1928. August 1929 saw the first meet-

ing of members of pioneer families. Officers were elected, a constitution and by-laws were adopted. The W.I. served tea to the new Society that day. Under the presidency of Mr. J.T. Hackett, the society grew and in 1956 more than 100 persons sat on these hard benches to hear talks on old days.

At election time the school is a busy place. There is a good fire in the old stove; the guard or policeman sits up at the teacher's desk; in the southeast corner a curtain is arranged to give privacy to the voter. The ballot boxes sit on the old desks. The Old Brick School has had its part in deciding the fate of many a candidate.

The north wall holds a collection of 10 framed pictures of Federal Members of Stanstead County. These were a gift of the late Sen. John Hackett.

The uses and events of the past seem to qualify this old building as a recipient for the honour of being named an Historic Site by the Historic Sites committee and a suitable plaque or cairn erected. Miss Amy Hancox (then in Beebe) wrote these lines about the old Schoolhouse in 1956; I quote the second and last verses:

THE OLD RED BRICK SCHOOLHOUSE

Still sits the schoolhouse by the
[road,

Of good things to remind me—
Retired, maybe, but active still,
A teacher prim but kindly.

Little red school, reminds us still
That age yet has its beauty;
Teach us the love of simple

[things—

Of Country, Home and Duty.

ENGAGING COOK BOOK

Boorman, Sylvia. *WILD PLUMS IN BRANDY; a cookery book of wild foods in Canada.* Illus. by R.T. Lambert, N.Y. McGraw-Hill 1962.

Sylvia Boorman has written and compiled a cook book which is far more than just a recipe book. It is a well blended combination of recipes and information on Canadian wild life of all sorts. Miss Boorman is equally familiar with the homely occupation of picking berries beside a country road, and the rather more intricate business of skinning porcupines (the quills come off with the skin) or detecting the difference between the harmless and edible mushroom and its deadly kin. The mixture is further spiced with quotations from early Canadian and other cook books, guides and diaries and with the author's charming descriptions in easy conversational style.

She discusses a great variety of wild foods, including berries, fruit, flowers and vegetables, fish, fowl, and other

MONTH WITH THE W. I.

(Continued)

Hatley Branches, guest speaker being QWI Vice President Mrs. McGibbon, who spoke on her recent trip and showed souvenir purchases; members worked at the local school fair; held a paper drive. BEEBE heard a paper on Citizenship; worked at Ayers' Cliff school fair; members were guests of Orleans County Home Demonstration Council meeting and supper in Orleans, Vermont. HATLEY helped at same school fair; visited gardens of children who obtained seeds from school; held a most successful rummage sale. MINTON entertained Belvidere branch, 4 contests helping to contribute to a most enjoyable afternoon. STANSTEAD NORTH welcomed 3 new members and assisted with County Fair; entertained at tea, the teaching staff of Sunny School in the historic Red Brick Schoolhouse; Mrs. B.W. Brown gave an interesting history of the building; served the noon-day dinner for Stanstead County Plowman's Association. WAY'S MILLS: large box of children's mittens given by Miss L. A. Smith for the Dixville Home; card party held.

game animals, adding hints as to when, where and how they may be found or captured. The recipes range from the simple and inexpensive-berries and cream, or sauteed mushrooms—to such rare and complex dishes as eel pie, or curry of catfish. Even more unusual are those for berry soups, candied flowers, or elderflower fritters. All are intriguing, and, for the practical cook, instructions are clear, and measurements specific.

The book is further enhanced by excerpts from the writing of Catherine Parr Traill, Mrs. John Graves Simcoe, and other early writers, some describing lush banquets, others suggesting ways of preparing small tortoises, or plums boiled in maple molasses. Some of the old recipes are given verbatim and include such delightful instructions as "add spices till grateful and bake gently".

While some of the recipes and ingredients are too impractical for frequent use, either because of scarcity or the time required in preparation, Miss Boorman also includes useful recipes for jams, jellies, desserts, stews and casseroles, which will be welcome additions to any collection.

"Wild Plums In Brandy" (and incidentally, the title recipe quite lives up to one's expectations) is thoroughly engaging reading material, as well as a practical and informative guide to the many and varied (and often neglected) delicacies which grow wild in Canada.

A collection of short items of news

MACDONALD GRADUATE WINS CBC'S COWHIDE TROPHY

The Cowhide Trophy, a unique award competed for annually by CBC farm broadcasters across Canada, has been won this year by CBC Halifax commentator Peter Hamilton.

The trophy, fashioned from genuine cowhide, was first purchased by the farm broadcasters themselves in 1951 for annual competition among commentators in the CBC's five agricultural regions.

Each commentator submits a four-minute tape to a panel of judges (a farmer, a broadcaster, and a representative of a farm organization) who this year decided that Peter Hamilton's commentary on the effect of the Russian wheat sale on the Maritime farmer was the best farm and fisheries broadcast.

Peter Hamilton, the third Maritimer to win the trophy in eight years of competition, was appointed farm commentator in 1960. He has been poultry extension worker, an agricultural representative and livestock specialist with the Nova Scotia department of agriculture.

He holds a bachelor of science degree from Macdonald College and a masters degree in animal nutrition from the University of Maine. In addition to his radio work, Hamilton is host of the Maritimes edition of CBC-TV's Country Calendar.

NEW STAFF — DEPT. OF ENGLISH

Three new lecturers have recently joined the Department of English at Macdonald College. Miss Adele Wiseman is a graduate of the University of Manitoba. She is the author of "The Sacrifice" which won the Governor General's medal for fiction in 1956.

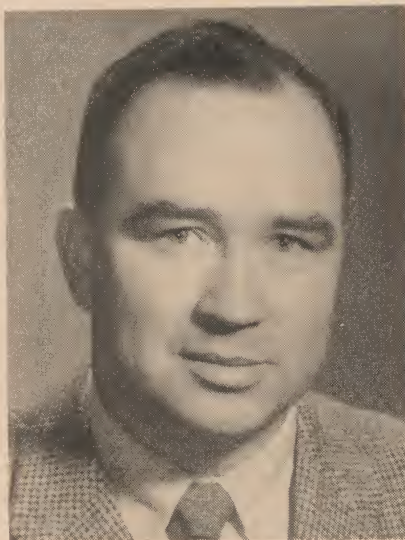
Miss Lila Colpitts is a Maritimer, and received her degree from the University of New Brunswick. She has also studied at the University of Montreal and the University of Toronto.

Mr. Laurence Allen comes to the Department of English from England where he received his formal education at the City of London School and an M.A. Degree from St. Andrew's University, Scotland. He has taught at Indiana University, University of British Columbia and Mander College, Bedford, England.

The staff of Macdonald College take pleasure in welcoming these three new members to the Clan.

SYNCHRO-SLIDE PROGRAM

A special series of slides with a taped commentary outlining some of the activities that go on at Macdonald College is available for any group interested in showing it in their local communities. The program is intended for use in high schools, to inform students about careers in science. However, it has been found that parents are equally interested in the program. It's available, free of charge, from the Department of Extension at Macdonald College.



JOHN OGILVIE JOINS AGRICULTURAL ENGINEERING

John Ogilvie, Macdonald College Agriculture '54, has joined the staff of the Department of Agricultural Engineering as a specialist in the construction of farm buildings. Since 1954, John has been employed by the Ontario Dept. of Agriculture's Engineering Extension Service, during which time he received a Master's Degree from the University of Toronto.

ARDA DISCUSSION

Mr. R. Hodges, Land Use Coordinator, Agricultural Rehabilitation and Development Act Administration, Ottawa, was a guest speaker at Macdonald College at the end of October. He spoke on various aspects of the A.R.D.A. program with special reference to soils' use and land classification in Canada.

Many students and staff were fortunate in being able to meet Mr. Hodges.



The former Dominion Horticulturalist, Dr. Malcolm Davis, Ottawa, presents a sun dial from the Class of 1912 to Macdonald College. Dr. W. H. Brittain, former Dean of the Faculty of Agriculture accepted the gift on behalf of Dr. H. G. Dion.

WEATHER SIGNS

A red morn that ever yet betokened
Wreck to the seaman, tempest to the
[field,
Sorrow to shepherds, woe unto the
[birds,
Gusts and foul flaws to herdsmen and
[to herds.

— Shakespeare

* * *

The weary sun hath made a golden set
And by the bright track of his fiery car
Gives token of a goodly day tomorrow

— Shakespeare

* * *

... For I fear a hurricane;
Last night the moon had a golden ring,
And tonight no moon we see.

— Longfellow

* * *

He answered and said unto them,
when it is evening ye say — it will be
fair weather: for the sky is red. And
in the morning, it will be foul weather
today: for the sky is red and lowering.

O ye hypocrites, ye can discern the
face of the sky, but can ye not discern
the signs of the times?

— Christ to the Pharisees

* * *

ARDA . . .

What's New In Eastern Canada?

A major project for multiple use watershed development under the ARDA program has been approved for the Whiteman Creek area of Ontario, in Oxford and Brant Counties. This is the first large development of this kind under the ARDA program, and is noteworthy for the further reason that it will be administered by the Grand Valley Conservation Authority, the costs being shared equally by the Authority and the provincial and federal governments. Each Conservation Authority in Ontario has statutory power for work of this kind.

The project will be carried out over a ten year period, with total costs amounting to some \$1,116,000. Its main objectives will be the construction of three reservoirs for agricultural water supply, acquiring and maintaining natural water storage areas, controlling stream bank erosion, and land treatment measures such as reforestation, grassing of water-ways and provision of outlet ditches where tile drainage is employed.

One of the major problems in this 141 square mile watershed is the proportionately large demand for irrigation water on the part of the tobacco growers who cultivate about 6,000 acres of the watershed. On occasion, streams in the area have been so depleted that little or no flow continued, and dairy and other farmers of the area have been left without water for their livestock during the irrigation season. Projects will be developed to retain more of the spring run-off for use during the summer months, particularly in ponds which provide an alternative to the streams for irrigation. Valuable water source areas like swamps and low areas will be protected and maintained.

A further objective of the Whiteman project is siltation control, which will be accomplished by improving drainage outlets and by building erosion control structures. Related projects to improve land management include construction or improvement of drains on poorly drained soil, reforestation of

sub-marginal land and planting of wind-breaks on sandy soil, and watercourse grassing. It is a notable fact of this area that shelter belts not only reduce

wind erosion but have been known to increase production of some crops by up to 20 per cent.

The recreational and wildlife production aspects of the Whiteman project have not been fully established, except for the fact that fish production in the various water conservation projects is certain to be enhanced.

FARM FORUM NEW'S 'N VIEWS

by Galen Driver

The Annual Meeting is now history and so are the opening broadcasts of Quebec Farm Forum. The new season is now in full swing. The President for this season is Mrs. Dan McKay, Dalhousie Station, and the new Vice-President is Walter Kilgour of Shawville.

The Directors held their first meeting on November 6th. The coming season's program was thoroughly discussed. The Directors are looking forward to a busy Forum year.

The Regional Broadcast on December 16th will be on "Farm Organizations", a topic that should interest many people.

We are optimistic that we will have several new Forums formed throughout this fall and winter. As more people realize the value of Adult Education and the aims of Farm Forum, our membership will increase.

The first topic of this season was on the Rural Church; it was called "Where Two or Three are Gathered Together". The Quebec Forums discussed two questions: Question 1. "Is the Church living up to its Christian responsibilities?" There was not complete agreement, however; most groups felt that the Rural Church was definitely living up to its responsibilities. In many communities, it is still the centre of community activities. Most Forums felt that the Church has changed with the times. Every rural community is reluctant to see their Church closed, and we think they should be. However, several groups said although they had student ministers, their attendance and number of church activities is increasing. One Forum said their Church was fulfilling its obligations but there is always room for improvements.

Question 2. "How can you contribute more of yourself to your Church?" Every forum agreed that there were

several ways to do this. People should be willing to take time from their work to help the Church. They should support the Church activities, not only financially, but by taking an active interest. Every person should set an example by the way they live each day.

Following the first broadcast, all Forums were requested to submit questions they would like to have answered on a "Talk-Back Program". Questions such as this were received: "Why is social life often divorced from the Church? What are the Churches doing to train their men for work in the Rural Church? What can be done by the laity to encourage more young people to enter the ministry and other full-time Church work? What financial assistance is available for young people wishing to go into the ministry? How can get a closer unity between old and young in the Church? What more can be done to unite the Protestant Churches?"

The Farm Forum season is in full swing again. Why not listen in at 9:00 p.m. on Monday evenings, if you are not already doing so.

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